

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

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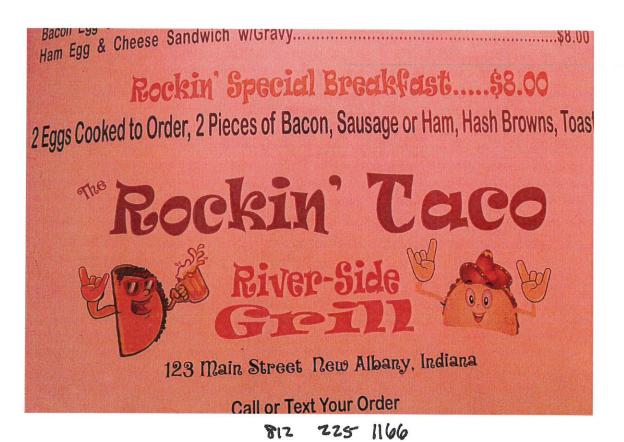
Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24. Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

Establishm	ent Name			Telephone Number	Date of In	spection	PERMIT #	
. تـ جـا		_	Spines + Siders	812 590 2620	(mm/dd/yr)			
Fetablishm	ent Addre	5 (nu	SPINNES + Sinkers mber and street, city, state, zip code)	1812 540 200	11/12/	2019	19-253	
Owner	011	יייטן	1 Rd Im Albay, 12 47150	Purpose:	Fallow u	n Dolon	I Data	
Ris	In /	7.	nt Schooler	1 '	Follow-up Release Date			
Owner's A		D (41 30	1. Routine	No 10 days			
Owner	duress		e a	Follow-up Summary of Violations:			nst.	
Person in C	¹harge		· · ·	3. Complaint				
Spencer		/		4. Pre-Operational C		NCR		
Responsibl			fi .	5. Temporary	Monu Tu	Menu Type (See back of page)		
_ ~				6. HACCP		type (nee ouck of page)		
Certified E	and Mana	or (g milian	7. Other (list) 1 2 3 × 4 5		- 4 -		
2-+	Shore	1	(9/3/20)		12	3 Z	_45	
_			'' 	.1				
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"								
• VIOLATIO	ON(S) REPE	ATED	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	MMARY OF VIOLATIONS" AN	D IN THE N	NARRATIV <u>e</u>	BELOW AS "R"	
Section#	C/NC	R	Narrative			To Be Co	orrected By	
			No violations. All corrections made					
			The Marian Marian					
		 		. "	.,		<u> </u>	
	However, Kitchen is being pented by Rockin Taco" who does not have a permit.							
1	he does not have a servit.							
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			1. 1. 11 []	L1 +				
	· · · · ·	They also supplied food for an onthor unit without obtaining a temporary permit.						
· · · ·		without obtaining a femporary permit.						
		ļ						
	Establishment is now being coulled "Spinners and						i.	
	upstairs bar is "Sinkers"							
			14 3(1)-0		• .			
		\vdash	A C4 1/	1 1.		 -	·	
Any further updates on establishment, including any								
	out door facilities, must be approved through FCHO							
			with a completed plan peri	'1'	ì.a			
			J. J. J.	- 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	"	:		
			De III A I II	1 1 1	11 1	<u> </u>		
			PIC remirded that outdoor we	MI MIL DE BULL	~\\\			
	<u> </u>		· · · · · · · · · · · · · · · · · · ·					
Received by (name and title printed): Inspected by (name and title printed):								
Spencest tox A.J. Ingram (EHS)								
Received by (signature): Inspected by (signature):								
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MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.





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